STARTERS

Vilanova red prawn croquette with its seared tail	4,5 € / unid
Fresh Amelie nº2 oyster	7 € / unid
Amelie nº2 oyster with tuna tartar	14 € / unid
Amelie nº2 oyster with Oscietra caviar (4 gr)	22 € / unid
Porcini mushroom carpaccio with red tuna and *tonnato* sauce	22 €
Courgette flowers with *recuit* cheese, parmesan, lemon and basil	26 €
Summer mushroom ravioli with red prawn and lemon foam	32 €

RICE DISHES

Bomba rice from the Delta with seasonal vegetables	25 €
Bomba rice from the Delta with sea cucumbers and prawns (min 2 people)	40 € / pers.

FISH & SEAFOOD

Cuttlefish with chanterelle mushrooms and Iberian Carrasco pork belly veil	38 €
Grilled wild turbot with parsnip and *bimi*	36 €
Sole *à la meunière*	39 €

MEATS

Organic beef tenderloin steak tartare with soufflé potato	32 €
Lamb shoulder with sage *parmentier* and chanterelle mushrooms	36 €
Suckling pig terrine with melon and a hint of black garlic	36 €
Free-range chicken cannelloni with porcini mushroom béchamel sauce	28 €
Dry-aged beef fillet on puff pastry coca with seasonal vegetables	34 €

Gluten / Pork / Lactose / Nuts / Vegetarian (vegan option available) / Egg

Bread service and accompaniments €2.90

At SOLC, we serve artisan sourdough bread made with natural starters, produced at Forn Sant Josep.

To reduce our environmental footprint, all ingredients offered at SOLC are primarily sourced locally and according to seasonal availability, and our beverage selection is certified as sustainable. Prices in euros, VAT included. Please inform us if you have any food allergies or intolerances; the full list of allergens is available upon request.